



MINNEAPOLIS CLUB

LIGHTER FARE

Caesar Salad *House Dressing, Fresh Parmesan, Garlic Croutons* | 11

Mixed Greens Salad *Young Lettuce, Cucumber, Tomato, Peppers, Carrot, Roasted Shallot Vinaigrette* | 11

ADD TO ANY SALAD

Parmesan-Breaded Eggplant | 7

10 oz New York Strip | 23.00

Salmon Fillet | 11

Garlic Shrimp | 9

Chicken Breast | 7

Turkey Sandwich *Smoked Wild Acres Turkey, Nitrate-Free Bacon, Avocado, Tomato, Mayo, Toasted Multi-Grain Bread* | 13

Chicken Salad Sandwich *Coconut Yellow Curry Chicken, Grapes, Cashews, Puffed Rice Noodles, Nori, Toasted House-Made Gluten Free Bread* | 13

CLUB FAVORITES | *Burgers served with Soup, Fruit, Salad or Shoestring Fries*

Ahi Tuna Burger *Crusted Rare Seared Ahi Tuna, Nori-Puffed Black Rice, Ponzu Mayo, Wasabi, Watermelon Rind Kimchi, House-Made Sesame Bun* | 16

Turkey Burger *Wild Acres Turkey (Ground In-House), Roasted Tomato Mayo, Smoked Onions, Relish, House-Made Poppy Seed Bun* | 12

Wagyu Beef Burger *Roasted Tomato Mayo, Smoked Onions, Relish, House-Made Poppy Seed Bun* | 13

Loch Duart Salmon *Crispy Seared Skin-On Salmon, Horseradish Mashed Potatoes, Sautéed Spinach, Cherry Tomato, Chive, Lemon Cream Sauce* | 27

Penne *Artichokes, Roasted Tomato, Spinach, Olives, Roasted Garlic Oil, Herbs* | 14

Pan Fried Pork Tenderloin Schnitzel *Mashed Potatoes, Glazed Brussels Sprouts, Parsley Cream Sauce* | 21

Steak Frites *Grilled Asparagus, Sautéed Organic Mushrooms, Shoestring Fries, Béarnaise Sauce* | 7 oz Tenderloin Fillet / 34 | 10 oz New York Strip / 32

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Many items can be prepared gluten free. If you have dietary restrictions, please inform your server.

THE GRILL | BRUNCH



MINNEAPOLIS CLUB

COLD BREAKFAST | *Add Bananas 1.75, or Fresh Berries 3.25*

Cereal *Wheaties, Cheerios, Total, Coconut Granola, Special K, Corn Flakes, Raisin Bran or Cream of Wheat | 4.50*

Organic Steel-Cut Oatmeal *Raisin, Brown Sugar | 3.50 / 5*

Yogurt Parfait *Build Your Own: Plain or Vanilla Greek Yogurt with choice of Berries, Fruit, Candied Pecans, Coconut Granola, Flax Seeds, Chia Seeds | 8.25*

HOT BREAKFAST

Belgian Waffles *Fresh Berries, Powdered Sugar | 8.50*

Lemon-Scented Buttermilk Pancakes *Choose: Blueberry, Strawberry, Banana, Chocolate Chip or Multi Grain | 5.50 (3) / 10 (5)*

All-American Breakfast *Two Eggs Any Style; Choice of Nitrate-Free Bacon, Ham, or Pork Sausage; Hash Browns or Breakfast Potatoes; Toast or Fruit | 11.25*

Build Your Own Omelet *Bacon, Ham, Sausage, Mushrooms, Onions, Peppers, Tomatoes, Organic Spinach, Cheddar, Swiss or Pepper Jack Cheese and choice of Toast or Fruit | 11.50*

Avocado Toast *Multi-Grain Bread, Smoked Loch Duart Salmon, Sunny-Side-Up Egg, Chimichurri Mayo, Puffed Black Quinoa | 6.50 (1) / 12.50 (2)*

Corned Beef Potato Hash *Two Organic Eggs Any Style, Hollandaise | 11.50*

Weekly Potato Hash *Two Organic Eggs Any Style, ask server for details | 10.50*

BEVERAGES

Cold *Milk | Orange Juice | Apple Juice | Grapefruit Juice | Cranberry Juice
Pineapple Juice | Tomato Juice | Iced Tea | Arnie Palmer | Lemonade | Coke
Diet Coke | Diet Caffeine Free Coke | Sprite | Pellegrino | IBC Root Beer
Ginger Ale | Ginger Beer*

Hot *Coffee | Cappuccino | Latte | Espresso | Double Espresso | Decaf Espresso
Hot Chocolate | Hot Tea (selections available upon request)*

THE GRILL | BRUNCH